

# Users Guide & Installation Handbook



Belling  
Freestanding Dual Fuel AU

**belling®**

think of everything

# CONTENTS & OUR WARRANTY

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## INTRODUCTION

### Should you need it . . . .

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our warranty and guarantee. Simply fill in the details on the card and post it off; this will register your appliance.

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If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty. Terms and conditions do apply, so please read through the literature carefully.  
Please ensure that you have available

your appliance's model number and serial number. There is a space at the back of this book for recording that information.

## Important Notice

Please note there may be a cooling fan fitted to this appliance. It is an integral part of its safety and functionality. When the appliance is installed, care must be taken that the cooling fan's performance is not impeded by any objects coming into contact with it, e.g. installation pipes, leads, etc. Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. See clearance dimensions in the installation section of this booklet. During use, the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance. Surfaces may become too hot and gas operated parts may not work efficiently. The cooling fan is designed to run on after control knobs have been turned off. This helps to keep the front of the appliance and the controls within safe temperature limits.

# SAFETY

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## BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.

It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

**Caution:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

## GENERAL

**Warning!** - Accessible parts may become hot during use. To avoid burns, young children should be kept away from the appliance.

Children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**Warning!** - Servicing should be carried out only by authorised personnel.

During use, the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance. Surfaces may become too hot and gas operated parts may not work efficiently. The cooling fan is designed to run on after control knobs have been turned off. This helps to keep the front of the appliance and the controls within safe temperature limits.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Do not modify this appliance.

## OVEN / GRILL

### Do

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

### Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never use this appliance to heat anything other than food items and do not use it for heating the room.

# SAFETY

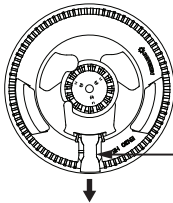
## GAS HOB

### Do

- Always ensure that pan bases are dry and flat before using them on the hob.
- Always position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- Always use pans which are no smaller than 100 mm (4"), or larger than 250 mm (10") in diameter.
- Limit the maximum flat based pan diameter to 230 mm (9") above the wok burner, if two or more other hotplate burners are in use at the same time.
- Always match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- Always make sure that the burner caps, rings and pan supports are correctly placed. This will prevent pans becoming unstable while in use and ensure an uninterrupted gas flow.

### Important

Ensure the wok burner skirt is positioned with the feature shown in the diagram below facing the front of the cooker. Failure to do this will cause the gas to burn incorrectly with an irregular flame pattern.



**ENSURE WOK BURNER  
SKIRT IS POSITIONED  
WITH FEATURE  
FACING THE FRONT OF  
THE COOKER.**

### Do Not

- Never use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface, including round bottomed woks, directly on top of the pan supports
- Never leave cooking fat, or oil, unattended.
- Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- Never use the hob for any other purpose than cooking food or raising the temperature of fluids.
- Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.
- Never leave any heat zone alight without a pan covering it. This causes a fire hazard.
- Never leave an empty pan on a heating zone.
- Never leave anything lying on the hob.
- Never heat a sealed tin of food, as it might explode.
- Never use the hob surface for storage.

# SAFETY

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## Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended.

Don't let yourself be distracted while cooking. If you're called away from the cooker, either take pans off the heat, or switch off your hob.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

### If a pan catches fire:

- Do not move it. It is likely to be extremely hot.
- Turn off the heat if it is safe to do so but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan. If you have put the fire out, leave the pan to cool completely.

### Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of oil, the force of the extinguisher can spread the fire and create a fireball.

### If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box. This may be enough to stop the fire immediately.
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher.
- **Remember:** never use water on a cooking oil or electrical fire.

# IGNITION PROCEDURE

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## Prior to ignition:

**Hotplate burner(s)**, position correctly sized, flat bottomed pan(s) directly onto the pan support above the selected burner(s).



## Wok burner (if fitted)

a) Position a flat bottomed wok or a correctly sized, flat bottomed pan directly onto the pan support above the wok burner.


b) Position the provided wok stand directly onto the pan support above the wok burner, then position a round bottomed wok directly onto the stand.

## Correct procedure for ignition of all gas burners on this appliance.

### Manual ignition (if applicable)

- Push in and keep depressed the ignition button . Sparking to all gas burners will commence.
- Push in and turn the selected gas burner control knob to the full flame symbol . Keep the control knob depressed.
- As soon as the selected burner ignites release the ignition button.
- Continue to hold the control knob in for up to 15 seconds then release.
- If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.

### Automatic ignition (if applicable)

- Push in and turn the selected gas burner control knob to the full flame symbol . Keep the control knob depressed. Sparking to the selected burner will commence automatically. Sparking will cease automatically

once the flame is established.



- Continue to hold the control knob in for up to 15 seconds then release.
- If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.

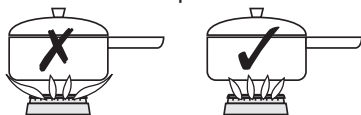
In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to ignite the burner.

# USING THE HOB - GAS

- Use pans which are large enough to avoid overflows onto the hob surface.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

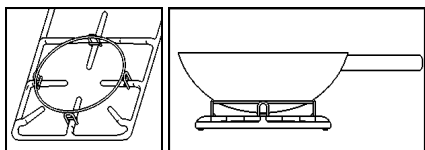
## Use

- Place your pan onto the pan supports above the burner you wish to use.
- Flat based woks may be positioned onto the pan support directly above the wok burner
- To ignite, see **IGNITION PROCEDURE** page.
- To simmer, turn the control knob to the small flame symbol . This will ensure that the flame is just large enough to gently heat the contents of the pan.
- To turn off, turn the control knob to the off  position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.
- Avoid the use of pans that overhang



the edges of the hotplate.

- To use a round bottomed wok, position the wok stand provided onto the pan support above the wok burner, then position the wok onto the stand.



## Energy Saving

- Position pans centrally over the burners.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your burner size.
- Smaller burners are ideal for simmering and stewing in smaller pans, while the larger burners are ideal for frying and boiling.

## FOLD DOWN LID (IF FITTED)

**Caution:** Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

When opening and closing the lid, use the cooler outer sides of the lid glass.

The lid must be opened fully, so there is no danger of it closing while the hob is being used.

The appliance is fitted with a safety system, which will automatically turn off the hotplate burners if they are inadvertently left on as the lid is closed.

The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use. The surface may be scratched if items with rough or sharp surfaces are placed on it.

Always remove any spillage from lid before opening.

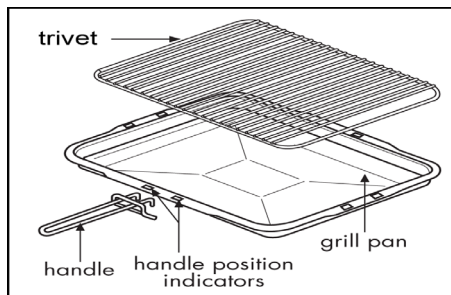
Always allow the hob surface to cool before closing the lid.

Make sure that the wok stand is removed from the pan support before closing lid.

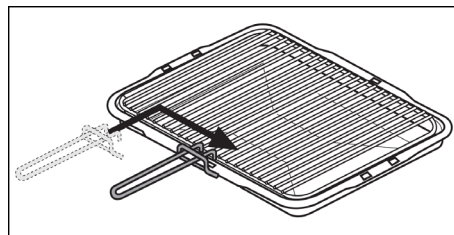
# USING THE GRILL - ELECTRIC

**Caution:** Accessible parts may be hot when the grill is used - young children should be kept away.

## Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators. The handle should be removed from the pan during grilling, to prevent overheating. The handle is designed for removing/inserting the grill pan under the grill when grilling.



If cleaning the grill pan when it is hot, use oven gloves to move it. **Do not** use the handle to pour hot fats from the grill pan.

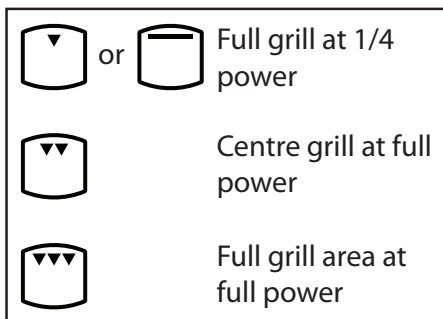
Food for grilling should be positioned centrally on the trivet.

## Using the grill

**Important:** The grill door must be fully open when the grill is used.

Open the grill door. Turn the control knob to the required setting. For best cooking results, we recommend that you preheat the dual grill for 3 minutes and the single grill for 5 minutes.

For grilling small quantities of food, the centre (economy) grill can be used with the grill trivet inverted. For large quantities of food, the full grill can be used.



Push the grill pan towards the back of the shelf, to position it under the grill.

The speed of grilling can be controlled by adjusting the grill setting or by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

To switch off, turn the control knob to the off ● position.

## Using aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

## The cooling fan

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

During use the fan may cycle on and off, this is normal.



# USING THE TOP OVEN - ELECTRIC (if fitted)

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**When you are cooking keep children away from the vicinity of the oven.**

**Caution:** The top element gets extremely hot when in use, so take extra care to avoid touching it.

The top oven is a conventional oven.

Note: The top oven is not controlled by the programmer (if fitted).

## **To turn on the top oven**

Turn the temperature control knob until the required temperature is selected.

The red thermostat indicator will come on until the selected temperature is reached, and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the top oven control knob to the off position.

**Important:** Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

## **The cooling fan**

When the top oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

## **Preheating**

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.

Preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

## **Shelf positions**

There are 4 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing up. Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

## **When using the top oven**

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

# USING THE TOP OVEN - ELECTRIC (if fitted)

## TOP OVEN BAKING GUIDE

### Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

### Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

### Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference for determining which temperatures to use.

Item	Temperature (°C)	Shelf Position	Approximate cooking time
Small cakes	180	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7")	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

# USING THE MAIN OVEN - ELECTRIC

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**Accessible parts may be hot when the oven is used. Young children should be kept away.**

## **To switch on the oven**

Turn the oven control knob(s) to the required setting.

The red thermostat indicator (if fitted) will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control knob to the off ● position.

## **When using the oven**

As part of the cooking process, hot air is expelled through a vent in the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

## **PREHEATING**

### **Fanned oven**

When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is preheated until the neon switches off for the first time. For any other types of cooking, a preheat may not be required.

### **Conventional oven**

Preheating is always required

## **Manual Operation (fanned only)**

The programmer must be set to manual operation before the main oven can be used. If A (Auto) is on the programmer display, return the oven to manual by pressing the up and down buttons simultaneously. Any programme which has been set is cancelled.

## **The cooling fan**

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

## **OVEN FURNITURE**

### **Oven shelves**

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave five clear shelf position between shelves, to allow for circulation of heat.

### **Baking tray and roasting tins**

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 250mm

This size of baking tray will hold up to 12 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

# USING THE MAIN OVEN - ELECTRIC

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## Slow cooking (S Setting or 100°C)

- Make sure that frozen foods are thoroughly thawed before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to (S) or 100°C (slow cook setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

## Aluminium foil

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

## Cooking with a fanned oven

**As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.**

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven.

This makes it ideal for batch baking - eg; when planning a party as all the items will be cooked within the same length of time.

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.

Preheating is generally not necessary as a fan oven warms up quickly.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between the shelves to allow for the rise.

## Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles.

Although you need to keep in mind the points 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.

# USING THE MAIN OVEN - ELECTRIC

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There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

## To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

## Defrosting and cooling in the main oven

To defrost frozen foods, turn the main oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

## Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

## Be safe

Do not defrost stuffed poultry using this method.

Do not defrost larger joints of meat and poultry over 2kg/4lb using this method.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

## MAIN OVEN BAKING GUIDE

### Cooking times & temperatures

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.



# USING THE MAIN OVEN - ELECTRIC

Note: This is a high efficiency oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results,

conventional temperatures need to be converted to 'A' efficiency temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the 'A' efficiency temperature of 160°C.

Conventional temperature (°C)	'A' Efficiency Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180-190	160	4-5
200	170	6
220	180	7
230	190	8
250	200	9

Food Type	Temperature settings (°C)		Time Approx.	Shelf Position
Cakes	<b>Conv</b> 	<b>Fanned</b> 		
Small cakes	190	160	15 - 25	2 - 4
Victoria sandwich	180	160	20 - 30	3
Semi rich fruit cake	150	125	2.5HRS - 3HRS	2
Christmas cake	150	125	2.5HRS - 3HRS	2
Puddings				
Bread and butter pudding	170	150	45 - 1hr	3
Fruit crumble	200	175	40 - 1hr	3
Miscellaneous				
Yorkshire pudding:				
large	220	200	40 - 48	4 - 5
small	220	200	15 - 20	4 - 5
Shortcrust pastry	200	180	Depends on filling	4 - 5

# USING THE MAIN OVEN - ELECTRIC

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## Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1") space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

## Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 160°C - 180°C (fanned) or 180°C - 200°C (conventional) for 20 minutes per 450g (1 lb), plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 450g (1 lb) to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 450g (1 lb) to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

# USING THE MAIN OVEN - ELECTRIC

## Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

## Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in main oven at: 160°C - 180°C (fanned) 180°C - 200°C (conventional)		Approximate Cooking Time (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well Done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes



# CLEANING

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## General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel clad tips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

## Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, wire or nylon cleaning pads on these parts.

## Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands

- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.
- Do not use steam cleaners.

## Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

## Glass parts

**WARNING:-** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.

Rinse away any excess cleaner and dry with a soft cloth.

## Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher

# CLEANING

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## REMOVING OVEN PARTS FOR CLEANING

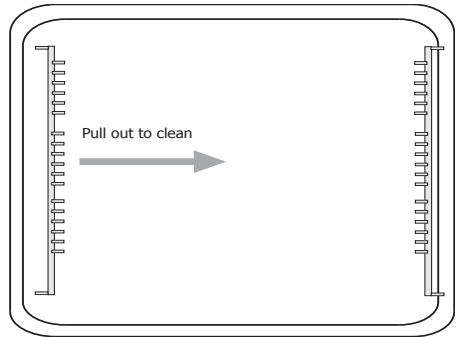
### Inner Door Glass (glass doors only)

- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning:** Do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend

that it is replaced immediately.

### Shelf Runners

- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.

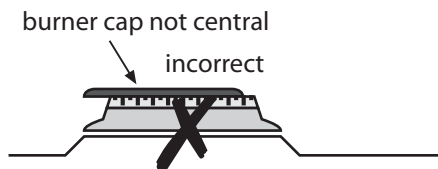
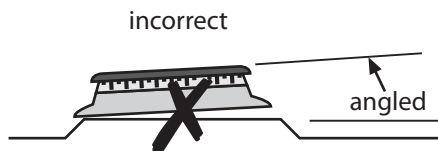
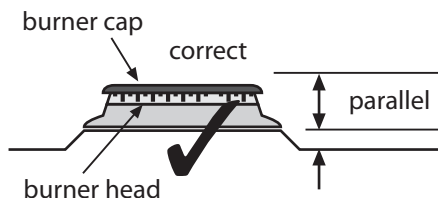


# CLEANING

## GAS HOB

### Burner caps and heads

- The slots in the burner head where the flames burn should be cleared of deposits.
- Clean with a nylon brush, rinse and then dry thoroughly. There may be brown coloured markings on your burners; these are carbon deposits or fat stains and can be removed using a soap filled pad.
- Do not put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown. This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



### Cast iron griddle or pan supports (if fitted)

- Ensure the griddle has fully cooled and scrape off any stubborn marks and bits of food with a plastic or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- Do not clean in a dishwasher.
- If you notice any rusting on your griddle, or pan-supports, simply clean in warm soapy water, then re-season.
- To season: Heat the griddle for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and re-heat the griddle for one minute.

# INSTALLATION - DUAL FUEL

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Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

The information below is crucial to installing this appliance correctly and safely.

## **Gas Safety (Installation & Use) Regulations**

This appliance must be installed by an authorised person in accordance with the Australian Gas Installation Standard AS5601 the manufacturers installation instructions, local gas fitting regulations, and any other relevant statutory regulations.

Particular attention should be given to relevant requirements regarding ventilation.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

## **Ventilation Requirements**

Ventilation must be as specified by AS 5601 Installation code. The room containing the appliance should have an air supply.

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal conditions.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Warning - This appliance is unsuitable for use in a marine environment.

If the appliance is placed on a base, measures have to be taken to prevent it slipping from the base.

Caution - The use of gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it was installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

# INSTALLATION - DUAL FUEL

Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE gas installer.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

## Moving the cooker

Please note that the weight of this appliance is approximately 60kg (unpacked). Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers. Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

## CLEARANCES & DIMENSIONS

### Appliance dimensions

All sizes are nominal - some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door & excluding knobs & handles.

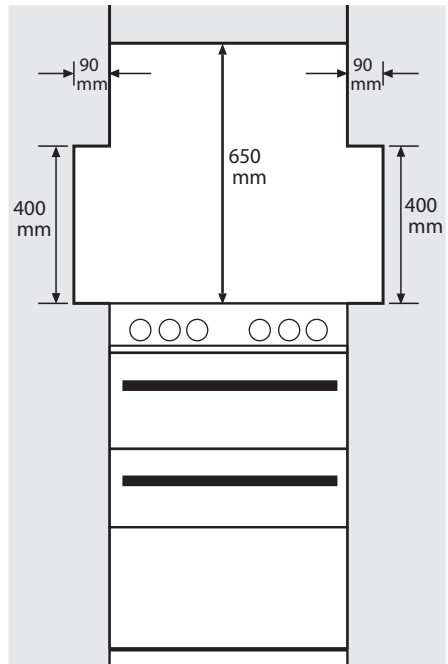
depth: 600mm  
width: 500/550/600mm  
height - lid down: 900 - 915mm  
height - lid raised: 1430 - 1445mm

## Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

Cookers with drop-down main oven doors may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 30mm between the cooker and any side wall adjacent to the hinged side of the doors.

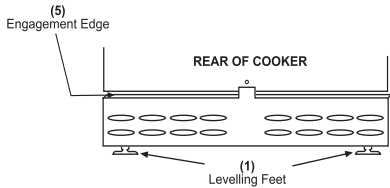


# INSTALLATION - DUAL FUEL

## Levelling Your Cooker

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with LEVELLING FEET (1). Level your cooker to your desired height using the levelling feet at the front and rear of the cooker. A minimum clearance of 15mm is essential for clean air



Place the cooker in position and draw a PENCIL LINE level with the front edge (2).

Mark the centre of the cooker to give a CENTRE LINE (3).

Remove the cooker and mark off 200mm to the right of the centre line (4) on the rear wall.

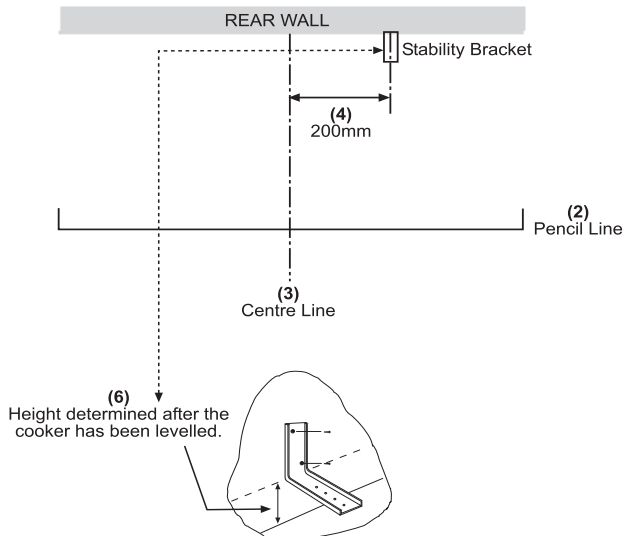
Measure from FLOOR LEVEL to the ENGAGEMENT EDGE where the stability bracket will rest and add 2mm (5).

Transfer this dimension to the rear wall and secure the bracket to the wall at this height (6) using the two off centre holes in the single bracket.

supply.

## Stability bracket

The stability bracket provided must be fitted to the back of the cooker and fitted as follows:



# INSTALLATION - DUAL FUEL

## CONNECT TO THE ELECTRICITY SUPPLY - DUAL FUEL

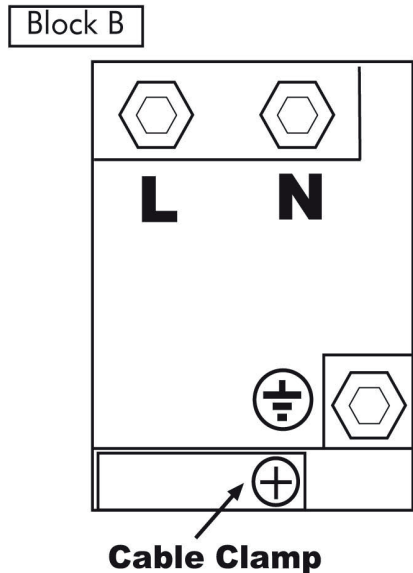
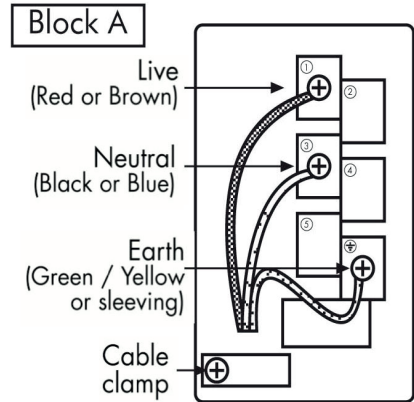
**Warning :** This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulation.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 6.0mm<sup>2</sup> flexible twin and earth cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Your appliance will be fitted with one of the two terminal blocks below, Block A or Block B



# INSTALLATION - DUAL FUEL

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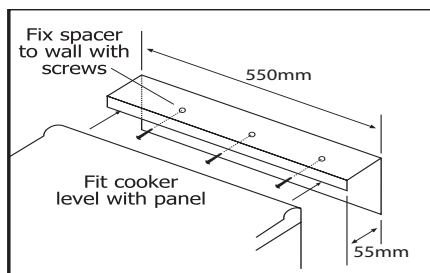
## PRODUCTS WITH CAST IRON LID (WHERE FITTED)

A 55mm clearance is required from the back of the hotplate to the rear wall, to allow the lid to be opened fully. To ensure this clearance is maintained, the infill piece (supplied) should be fitted using the instructions below.

### Fitting the infill piece between the rear of the hob and the wall

Fix the infill piece to the wall - using suitable screws and wall fixings (not supplied) - and ensure it is level with the hotplate as shown.

Note: The 55mm clearance dimension should not be reduced.

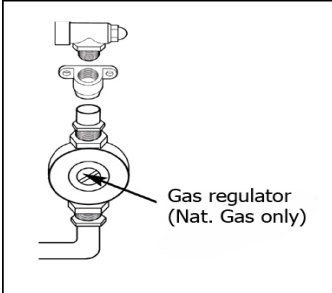




# INSTALLATION - DUAL FUEL

## CONNECT TO THE GAS SUPPLY

Means of isolation shall be provided at the shut off point by either an approved quick connect device or a Type 1 manual shut off valve. The outlet of the quick connect device shall be at, or below, the horizontal position.



Connection to the gas supply should be made using the Aquaknect AS/NZS 1869 class B hose assembly with an internal diameter of not less than 10mm and regulator (regulator for use with natural gas)

### For operation on NG

The appliance regulator provided must be oriented so that the pressure nipple (on the outlet) is accessible. The governor must be fitted to the supply line.

### For operation on LPG (propane)

The pressure test point fitting provided must be fitted to the supply line.

NOTE: The temperature rise of the areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70 °C.

The inlet to the cooker is ½" BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.

**Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.**

Use a 900mm - 1200mm length of flexible connector.

Ensure that all pipework is of the correct rating for both size and temperature.

Natural Gas- Installations must conform to local codes or, in the absence of local codes, with AS:5601 as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

**After installation, make sure all connections are gas sound.**

### Checking the gas supply

Check the manometer zero point is correct. Connect the manometer to the cooker pressure test point. Turn on the gas supply and the electricity then try to ignite the gas.

Note: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.

Check the operating pressure for the particular gas types.

NG 1.00 kPa, LPG 2.75 kPa

### For LPG cookers

Adjust the regulator if necessary (this may be remote from the cooker).

### For NG cookers

Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer should not be required to make an adjustment to obtain the correct outlet pressure setting. Regulator outlet pressure should be checked when

# INSTALLATION - DUAL FUEL

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- a) All burners are operating simultaneously at the full on setting.
- b) When the smallest burner of the appliance is operating at the low setting.

Under these conditions the outlet pressure should be between 0.8 kPa and 1.2 kPa.

## COMMISSIONING

### Burner aeration

All burners have fixed aeration and no adjustment is possible.



Check the ignition of all burners both separately and in combination. see **IGNITION PROCEDURE** page as described earlier in this booklet.

Check the operation of electrical components, viz;



### Clock programmer/ Minute minder

Check functions as described earlier in this booklet.

### Oven light & convection fan

Open the main oven door. Turn the main oven control knob to the defrost setting , check the oven light and convection fan both come on. Turn control knob back to off  position.


### Cooling fan

Open the grill door. Turn the grill control knob to the full power setting . Check that the cooling fan operates. Turn control knob back to off  position and check cooling fan switches off immediately.

### Lid safety system

Ignite all hotplate burners including wok. Attempt to close the lid and make sure all flames are extinguished by the safety system.

If you are satisfied that the cooker is operating correctly, turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock (if fitted) and controls.

Explain to the user that the lid safety system must not be used as a means of turning off the hotplate burners. Control knobs must always be turned to the off  position after use.

Note- If the cooker does not perform correctly, inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

**Before leaving the installation hand over the handbook to the customer.**

**Thank you.**

# TECHNICAL DATA

## TYPE OF GAS:

Please see data badge for your specified gas type.

Never attempt to convert an appliance - unless the data badge states that you can.

This product can be converted from NG to LPG using the kit provided (Part No. 012860213).

**Burner Aeration:** Fixed

**Pressure setting:** Natural Gas - 1.0 kPa  
Propane - 2.75 kPa

**Electrical supply:** 240V ~ 50Hz 4865W

**Countries of destination:** AU, NZ

## Data - Oven and Grill Products

Injectors used (0.01mm)

	Natural Gas	LP Gas
Small	82	50
Medium	118	70
Wok	185	104

F5DF60DOW AU		
Fuel Type	Hotplate Burner / Element	Nominal Rate Qn
Natural Gas	Hob - small Hob - medium x 2 Hob - Wok	3.45MJ/h 6.90MJ/h 14.40MJ/h
	Total heat input	31.65MJ/h
LP Gas	Hob - small Hob - medium x 2 Hob - Wok	3.45MJ/h 6.90MJ/h 14.40MJ/h
	Total heat input	31.65MJ/h

Electric	Grill	-	2800	W
	Top oven	-	1400	W
	Main oven	-	2000	W

Maximum electric load at 240V: 4865W

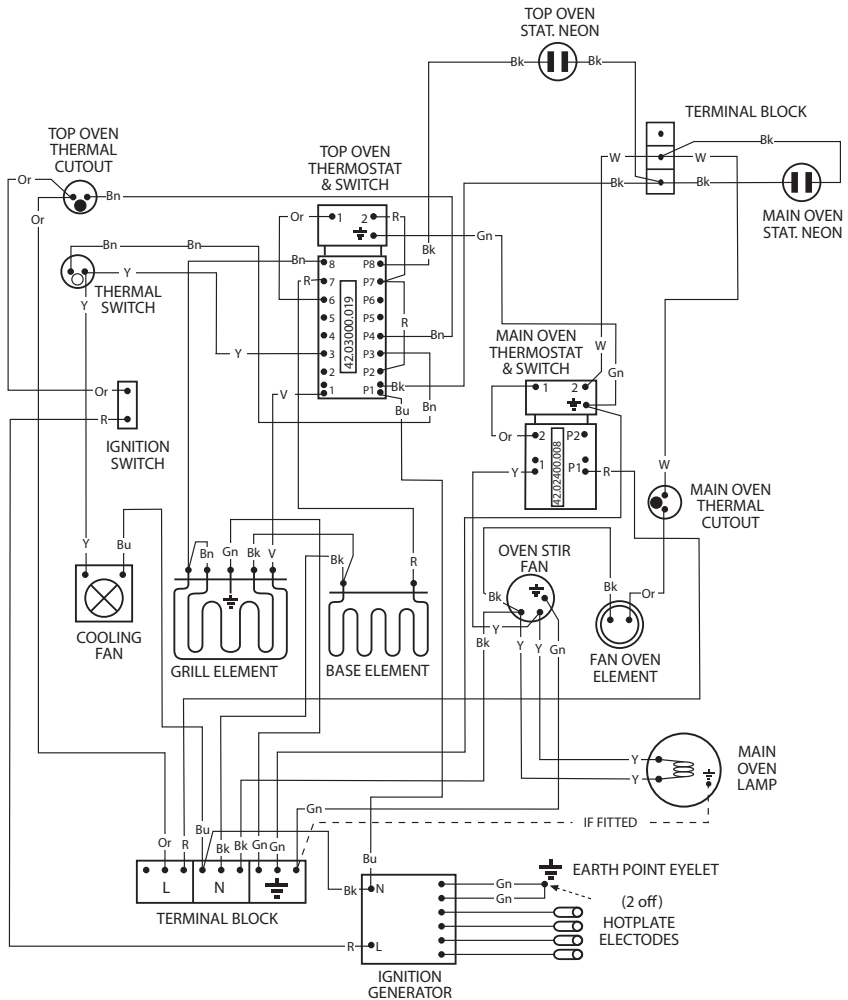
All electric ratings given at 240V

# WIRING DIAGRAM

Belling FSDF 60DO; FSDF 60DOW - AU

Wiring Diagram

Wiring colour code: Bk - Black, Bn - Brown, Bu - Blue, Gn - Green, Or - Orange, R - Red, W - White, Y - Yellow.



# CUSTOMER CARE

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## FAQs

### **What parts of the appliance can be washed in a dishwasher?**

- Any enamelled parts such as the grill-pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

### **What parts must NOT be cleaned in a dishwasher?**

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

### **There's been a power failure and the product won't work.**

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

### **My oven is a single combined oven and grill - can I use both functions together?**

- No. You can only use one or the other.

### **Why is there condensation on the doors?**

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
- Preheat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
- Whenever you can, cook wet foods at higher temperatures.
- Don't leave food in the oven to cool down.
- Automatic cooking will normally produce condensation when the oven is cooling down with food inside.

### **Should the cooling fan continue to run once the appliance has been switched off?**

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

### **Can all gas appliances be converted from Natural Gas to LP Gas?**

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice - do not attempt to convert an appliance if it is not compatible.

### **What is a Multifunction oven?**

- A multifunction oven combines a variety of features, which are explained fully earlier in this book (if fitted), it allows you more flexibility when cooking.

### **The neon on my appliance keeps going out and coming back on again - is this right?**

- Yes. In most cases the neon (if fitted) will cycle on and off to show that oven is maintaining your temperature choice.

### **Why won't the ignition work?**

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

### **Call Customer Care for a Service Engineer's visit if:**

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

# CUSTOMER CARE

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## CHANGING LIGHT BULBS (where fitted)

**Warning:** There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardware stores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty.

No of Lamps	Bulb location	Oven Type	Instructions
2	Side	All	Remove the oven shelves. Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb and replace. Replace the lens cover
1	Rear	Fanned/Multifunction (Electric)	Remove the oven shelves. Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back.
1	Rear	Conventional/Fanned (Gas)	Remove the oven shelves. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover.

Please keep this handbook for future reference, or for anyone else  
who may use the appliance.

# CONTACT US

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## **Calling for a service**

If you should experience any problems with your cooker please contact your retailer or place of purchase.

## **Important note:**

Service work is to be conducted by authorised persons only. It is advisable to have your cooker checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

**Tel: Australia 1-300-556-816**  
**New Zealand 09-274-8265**

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode



Glen Dimplex Australia, Unit 2, 205 Abbots Road, Dandenong,  
South Victoria 3175, Australia  
e-mail: [sales@glendimplex.com.au](mailto:sales@glendimplex.com.au)  
web: [www.glendimplex.com.au](http://www.glendimplex.com.au)